



# Le Sidonie

## TO SHARE *Let the tasting begin*

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Caviar kristal by Kaviari .....	50gr 190€   100gr 370 €
Cheese and charcuterie board .....	39 €

## STARTERS *To whet your appetite*

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Chef's pâté en croûte .....	34 €
A dozen of snails in parsley garlic butter .....	35 €
Lamb's lettuce salad with truffle vinaigrette and truffle shavings, parmesan .....	45 €
Squach velouté, chestnuts and foie gras.....	32 €
Traditional foie gras terrine, fruit chutney, toasted bread .....	38 €
Citrus-marinated Gambero Rosso carpaccio .....	42 €
Roasted bone marrow, toasted bread, fleur de sel .....	28 €
Mimosa egg with tuna belly .....	28 €
Six Tarbouriech oysters n°3 .....	38 €
Warm goat cheese salad, smoked duck breast, confit gizzards .....	34 €





## MAIN COURSES *Before to conclude*

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Seared scallops, gnocchi, watercress cream .....	48 €
Grilled salmon paillard, maître d'hôtel butter, spinach .....	44 €
Arctic char meunière with almonds, parsley potatoes .....	60 €
Carima beef tournedos 180g, truffle mashed potato, red wine sauce .....	70 €
Rossini style .....	90 €
Charolais beef tartare knife chopped, french fries .....	42 €
Roasted half duck breast, red wine sauce, creamy polenta.....	49 €
Chicken supreme, Albufera sauce with morels, spinach .....	52 €
Wok-glazed poultry, Thai-inspired rice and vegetables.....	48 €
Slow-braised lamb shank, semolina, vegetables and raisins .....	55 €
Pinsetti pasta with tomato, burratina and basil .....	44 €
The Chef's indulgence :	
Oscietre caviar supplement 10 g.....	45 €
Melanosporum supplement Truffle 10g.....	38 €

## DESSERTS *The final indulgence*

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Cheese plate .....	19 €
Tart of the day .....	19 €
Choco-coconut and Passion Fruit Palet, Coconut Ice Cream.....	19 €
Kiwi and Bergamot Vacherin .....	19 €
Half-baked peanut cookie, caramel, vanilla ice cream.....	19 €
Red fruits plate.....	24€
Ice cream cup.....	12 €
Sorbet: <i>Lemon, Raspberry, Strawberry, Passion, Coco</i> Ice cream: <i>Vanilla, Chocolate, Coffee, Pistachio</i>	
Sprinkled with pear brandy.....	19 €

*Prices in euros, net prices with service included. The menu is subject to change.  
Please inform us of any food allergies or intolerances.*